

less corps. Today crowds separate so Girls in the Overalls may pass with their stretchers to unload arriving trench trains.

Severe city men nod grave approval as the columns of fours experiment in handling a crowd; and soldiers just back from the front come to sharp salute at sight of girlish heads covered with the red cap of danger.

The Girl in Overalls set out "to do her bit." She wished to do one thing and to do that well. Her one fear was to be tried and found wanting.

Surrounded by circumstances without precedent she has made few mistakes. Almost unwittingly she has solved the suffrage problem.

Radical and tory studying her self-forgetting service admit that hands trusted to cast a shell must be trusted to cast a vote.

Her frank practicality laid the ghost of Mrs. Grundy. That old gossip lies buried with the hobble skirt and the tango. Cramping conventionality is as dead as the dodo.

Today well-born British girls do, as a matter of course, what no dowager of 1914 would dare to contemplate. Girl motor drivers scour the country unchaperoned, women police patrol darkened streets and more dangerous munition areas; female farmers spade and plow for food bearing—and no one comments but to praise.

"We expect good wages for good work," the Girls in Overalls told the master munitions makers. "We shall not enter any trade as black legs."

That challenge won the trades unions. Old-time women workers, long handicapped by low wages, lack of training, exclusion from unions, saw trade unions relax their rules against the employment of women.

"After the war," says the Girl in Overalls with cheery optimism, "men and women must progress together—socially, industrially and politically. No one can now say that one-half the country does not know how the other half lives."

## \* MEATLESS MENUS FOR LENT \*

By Biddy Bye.

When a Lenten bill of fare fails to attract her family, there is no reason why a housekeeper should not experiment with dishes which have the charm of novelty. Several unusual recipes are offered with today's menus.

### Lenten Menus For One Day.

BREAKFAST — Steamed dates; boiled rice; toast; coffee.

LUNCHEON—Bean polenta; brown bread sandwiches; tea.

DINNER—Codfish hash; creamed turnips; pear salad; gingerbread; coffee.

### Bean Polenta.

Soak 1½ cups of white beans over night, boil until soft and drain. Mash them and mix with 3 teaspoons of butter, 3 teaspoons of vinegar, ¼ teaspoon of salt, ¼ teaspoon of mustard, and a little pepper. Shape in thin cakes, and brown on a hot griddle, using olive oil in place of a meat fat to grease the griddle.

### Codfish Hash.

Mix one part of cooked and shredded codfish with 2 parts of boiled potatoes cut into dice. Season with salt and pepper, moisten with a little milk, and brown the mixture on one side in a hot frying pan which has been well greased with olive oil. Fold as an omelet, or turn and brown on both sides. Or shape into small cakes and brown. If possible, serve a soft boiled egg with each portion.

### Eggless Ginger Bread.

Sift 2-3 cups of flour with ½ teaspoon of salt, 1½ teaspoons of baking soda, and 2 teaspoons of ginger. Add ½ cup of melted butter and 1 cup each of sour milk and black molasses. Beat thoroughly and bake in shallow tins in a moderate oven. Serve a cube of jelly on each square.

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Oldest fan in existence is in the museum near Cairo. It dates from the seventeenth century B. C.